

REQUEST FOR RETURN OF COPYRIGHT DEPOSITS

Dated at WASHINGTON D C  
September 26, 1922

Register of Copyrights,  
Library of Congress,  
Washington, D. C.

SEP 27 '22

Dear Sir:

The undersigned claimant of copyright in the work herein named,  
deposited in the Copyright Office and duly registered for copyright pro-  
tection, requests the return to him under the provisions of sections 59 and  
60 of the Act of March 4, 1909, of one or both of the deposited copies of the  
Ford Educational Library Agriculture entitled "~~Maple~~ Maple Sugar"  
(2Reels) (Rel21)

deposited in the Copyright Office on \_\_\_\_\_ and registered  
under Class \_\_\_\_\_, XXc., No. ©CLM 2189.

If this request can be granted you are asked and authorized to send  
the said copy or copies to me at the following address: \_\_\_\_\_  
Ford Motor Company, 451 Penna Ave., N.W., Washington, D. C. or  
to \_\_\_\_\_  
at \_\_\_\_\_

Signed \_\_\_\_\_ FORD MOTOR COMPANY  
(Claimant of Copyright)

*[Signature]*  
Chief Clerk,  
Washington Branch.

July, 1920-500

Received the above:

*[Signature]*  
FORD MOTOR COMPANY  
Chief Clerk,  
Washington Branch.

2 Copies Returned  
SEP 29 1922  
Delivered to person

✓  
FORD EDUCATIONAL LIBRARY

AGRICULTURE ✓

©CLM 2189C

Release No. 21.

MAIN TITLE:

"~~MAPLE~~" MAPLE SUGAR ✓

SEP 27 '22 ✓

Produced ✓ and Distributed ✓ by Ford Motion  
Picture Laboratories ✓  
Copyrighted 1922 by Ford Motor Company. ✓

SUB-TITLES:

1. Maple sugar and syrup are made by boiling the sweet sap from the maple tree. The sugar maple is most commonly used. The Indians taught us how to make maple sugar from this tree.
2. Most of the maple syrup and sugar comes from the following states:-  
(Animated Map of Six States)
3. We are at the "sugar bush". The maple sap begins to flow on the first bright spring days.
4. This is the old fashioned method of tapping a maple tree.
5. Inserting the elderwood spile or spout.
6. Drop by drop the wooden pail fills slowly with the sweet sap.
7. This boy likes to test the sap.
8. The old way of collecting the sap.
9. The buckets are carried on a shoulder yoke.
10. A fire is built under the sugar kettle and the sap is boiled.
11. It requires five gallons of sap to make one pound of sugar. The boiling goes on day and night.
12. A piece of greasy pork keeps the sap from boiling over.
13. This is the modern method of tapping the maple tree. The pails have lids to keep out the dirt.
14. Collecting the sap.
15. Some days it is cold and the snow is deep enough for snowshoes.
16. Hauling sap to the sugar house.
17. In this sugar camp the sap is piped from the trees to the sugar house.
18. In the modern sugar camp this evaporator changes 350 gallons of sap into syrup in one hour..
19. The sap trickles in at once end and the pure syrup comes out. The impurities are skimmed off.

20. The syrup is strained
21. The syrup is bottled.
22. Maple syrup in tin cans is the most convenient way of shipping it to market.
23. If the syrup is boiled, sugar results. This sugar is remelted, strained and beaten to make it lighter in color.
24. The sugar is at last molded into small cakes.

THE END.

*Handwritten signature*

This document is from the Library of Congress  
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1912-1977”

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